

PRE-FIXE MENUS

Here are a few samples of our pre-fixe menus and hors d'oeuvres packages. It is very simple to select a menu. All you need to do is choose a price point. The menu can be changed custom to you and your guests needs. Prices are subject to change depending on your modifications.

On the date of the event your guests will get to select from the choices listed on the menu that you have selected. This allows you to cater to your guest's dietary restrictions and/or food allergies. Vegetarian or Vegan options can be added to any menu as well.

Please note: Modifications to menu items during the event can be refused for groups 16 guests or larger.

Lunch: Monday – Friday 11:00am – 3:00pm

Brunch: Saturday & Sunday 10:00am – 3:00pm

Dinner: Every Day 3:00pm – close

DINNER MENU 1

\$45 per guest

APPETIZER

Mixed Green Salad

cherry tomatoes, radishes, lemon vinaigrette

ENTREE (guests will select during event)

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Eggplant Pappardelle

roasted tomatoes, basil pesto, shaved Parmesan

Braised Short Rib

creamy polenta, grilled kale, root vegetables

Shrimp & Stone-Ground Cheese Grits

green onion, crispy leeks

DESSERTS

Vanilla Crème Brulee

DINNER MENU 2

\$55 per guest

FAMILY STYLE APPETIZERS

Salmon Wraps

bibb lettuce, rice noodles, sprouts, cucumber, carrot, herbs, dipping sauce

Hummus

roasted spiced cauliflower, hazelnuts, sliced almonds, housemade pita bread

ENTREE (guests will select during event)

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Black Pepper Tagliatelle

grilled kale pesto, butternut squash, baby carrots, crumbled goat cheese

Pan Seared Scallops

butternut squash risotto, red curry carrot reduction

Pan Roasted Duck Confit

acorn squash puree, wilted greens, orange-fig Maker's Mark sauce

DESSERTS

Warm Dark Chocolate Cake

candied walnuts, chocolate raspberry sauce, chocolate ice cream

Butterscotch Bread Pudding

caramel ice cream, butterscotch sauce

DINNER MENU 3

\$65 per guest

FAMILY STYLE APPETIZERS

Duck Spring Rolls

ginger–scallion soy sauce

Charred Cauliflower Shishito Peppers

romesco sauce

ENTREE (guests will select during event)

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Fungi Pasta

smoked king trumpet mushroom, braised lamb, eggplant, tomato, Kalamata olives, truffle cheese

Grilled Ribeye Steak

truffled hassleback potato, blistered shishito peppers, maitake mushrooms, red wine reduction

Cauliflower Steak

chard broccolini, saffron mix grains, ripe tomato sauce

DESSERTS

Chocolate Espresso Cake

orange, caramel–cacao gelee

Golden Apple Tart Tatin

mascarpone–sherry ice cream

DINNER MENU 4

\$75 per guest

HORS D'OEUVRES

Endive Leaf w/ Pear, Goat Cheese & Hazelnut

Deep Fried Pecan Crusted Macaroni & Cheese Ball

Mustard Crusted Lamb Lollipop

FAMILY STYLE APPETIZERS

Flatbread

charred Brussels sprouts, yellow fingerling and purple potato, dried tomato pesto, goat cheese

Gulf Coast Seafood Beignets

pepper remoulade

ENTREE (guests will select during event)

Pecan Crusted Chicken

red pepper reduction, mashed potatoes, spinach

Coffee Crusted Tenderloin

mashed potatoes, spinach, maple–bourbon reduction

Pistachio Crusted Lamb Chops

petit wood–grilled, seared lamb chops, sautéed arugula, savory bread pudding

Whole Roasted Striped Bass

boneless, romesco, seasonal vegetables, grilled lemon

DESSERTS

Pecan Pie A La Mode

salted caramel ice cream

Warm Dark Chocolate Cake

chocolate raspberry sauce, candied walnuts, chocolate ice cream

HORS D'OEUVRES

These Hors D'oeuvres packages are great for standing service as your guests enter the building. The prices will be in addition to any menu price you select. If you would like more Hors D'oeuvres options, please email joshua@backstreetcafe.net.

+\$4 per guest

Duck Spring Rolls

Crostini w/ Various Toppings

- eggplant • goatcheese & warm wild mushrooms
- tomato • white bean paste & peppers

+\$8 per guest

Edible Cucumber Cup w/Vegetable Mix

Gulf Coast Seafood Beignets

Lamb Meatball

+\$12 per guest

Bacon Wrapped Shrimp w/ Pablano & Cheese

Mustard Crusted Lamb Lollipop

Endive Leaf w/ Pear, Goat Cheese & Hazelnut